OWNER & INSTALLATION MANUAL
Affinity 30Ge
Cooktop

Evo Affinity 30Ge

Electronically-Controlled Gas Cooktop

For Indoor Use Only

Tested & Listed By O-T-L Portland Oregon USA C US
OMNI-Test Laboratories, Inc.

Certification: ANSI Z83.11b - 2009. OMNI Report #: 141-S-04b-5
Part #: Commercial models: 10-0050-NG | 10-0050-LP, Residential models: 10-0051-NG | 10-0051-LP,
Doc: OM-C&R-30Ge v2 05/2013
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Phone 503.626.1802 | Fax 503.213.5869 | www.evoamerica.com | support@evoamerica.com

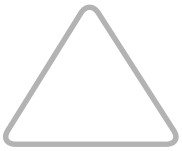
THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND, AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.

DANGER POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, COULD RESULT IN DEATH

WARNING POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, COULD RESULT IN DEATH OR SERIOUS INJURY

CAUTION POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, MAY RESULT IN MINOR OR MODERATE INJURY.

CAUTION Helpful tips and technique instructions are shown.



Notes

To Installer or Person Uncrating Grill:
Leave these instructions with purchaser.

To Purchaser:
Keep these instructions for future reference.

Complete Now For Future Reference

Model #_____ Serial # _____

Date Purchased _____ Location Purchased _____

Date Installed _____ Location Installed _____

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Warnings

FOR YOUR SAFETY

1. **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
2. **An LP Tank not connected for use shall not be stored in the vicinity of this or any other appliance.**

FOR YOUR SAFETY

If You Smell Gas:

1. **Shut off gas to appliance.**
2. **Extinguish any open flame.**
3. **Remove grill cooking surface.**
4. **If odor continues, immediately call your gas supplier or your fire department.**
5. **Evacuate all personnel from the area.**

⚠ WARNING

It is the responsibility of the assembler/owner to assemble, install and maintain gas grill. Do not let children operate or play near your grill. Failure to follow these instructions could result in serious personal injury and / or property damage.

⚠ WARNING

This symbol identifies the most important safety messaging in this manual. When you see this symbol, be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.

⚠ WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

⚠ WARNING

Grill is for indoor use only. Grill should be operated in a well-ventilated space. Never operate near flammable liquids or vapors. Do not install or use grill within 36” of combustible materials from back and sides of grill. Grill shall not be located under unprotected overhead made of combustible construction.

READ FIRST
IMPORTANT PRODUCT AND SAFETY INFORMATION

WARNING INSTALLATION OF THIS UNIT MUST BE DONE BY A QUALIFIED PLUMBER AND ELECTRICIAN. INCORRECT INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT. THIS UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL LOCAL AND UNIFORM BUILDING/ CONSTRUCTION CODES.

WARNING DO NOT INSTALL THIS UNIT TO COMBUSTIBLE SURFACES, AND DO NOT USE COMBUSTIBLE MATERIALS IN THE CONSTRUCTION OF ANY COUNTER, STAND, OR OTHER DEVICE.

WARNING THIS UNIT IS EQUIPPED WITH A THREE-PRONG (GROUNDING) PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND MUST BE PLUGGED INTO GROUNDED RECEPTACLE. DO NOT MODIFY, CUT, OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.

WARNING IMMEDIATELY AFTER CONNECTING GAS SUPPLY LINE AND BEFORE FIRST IGNITION, CHECK ALL GAS CONNECTIONS WITH SOAPY WATER TO TEST FOR LEAKS.

WARNING KEEP WATER AND ALL COOKING SPILL OVERS AWAY FROM FRONT CONTROL PANEL AND ALL OPEN SERVICE AREAS. NEVER HOSE UNIT, OR SPRAY UNIT WITH CLEANING SOLUTIONS.

CAUTION CAREFULLY FOLLOW ALL INSTALLATION INSTRUCTIONS AND CONSTRUCT ALL COUNTER SPACE, STANDS, OR OTHER SURFACES TO THE RECOMMENDED INSTALLATION SPECIFICATIONS AS OUTLINED IN THIS MANUAL.

CAUTION THIS UNIT IS HEAVY AND SHOULD BE INSTALLED BY TWO PEOPLE. USE NECESSARY BLOCKING FOR LOCATING COOK SURFACE AND CONNECTING TEMPERATURE SENSORS TO THE UNDERSIDE OF COOK SURFACE.

CAUTION ALWAYS KEEP ANY AND ALL FLAMMABLE LIQUIDS AND COMBUSTIBLE MATERIALS AWAY FROM UNIT. DO NOT STORE TOWELS OR UTENSILS, OR ANY OTHER ITEMS ON UNIT'S DRIP PAN.

CAUTION DO NOT CLEAN THE COOK SURFACE WITH GRILL BRICKS OR CLEANING SOLUTIONS. USE ONLY GRILL SCREENS AND GRILL PADS AND FOLLOW THE PRESCRIBED METHOD OF CLEANING AS OUTLINED IN THIS MANUAL.

NOTICE THE SERIAL NUMBER AND MODEL INFORMATION LABEL PLATE IS LOCATED UNDERNEATH THE CONTROL PANEL.

NOTICE INSTALLATION OF ANY VENT HOODS OR FIRE EXTINGUISHER SYSTEMS MUST CONFORM TO THE NATIONAL, STATE, AND LOCAL BUILDING AND ALL APPLICABLE UNIFORM CONSTRUCTION CODES.

NOTICE DURING THE FIRST FEW HOURS OF OPERATION IT IS NORMAL FOR OILS USED IN THE MANUFACTURING PROCESS TO BURN OFF AND GIVE AN ODOR OR PETROLEUM SMOKE.

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EVO RESIDENTIAL LIMITED WARRANTY TERMS

Evo, Incorporated warrants to the original residential consumer-purchaser that the Evo grill shall be free from rust-through on all metal surfaces and shall be free from defects in materials and workmanship under normal and reasonable use from the original date of purchase. Evo promises to replace, at its determination, any product or component that is defective and covered under this warranty for as long as you, the registered original consumer-purchaser, owns the grill. This is your sole and exclusive remedy. This warranty is for the benefit of the original consumer-purchaser and is non-transferable. This warranty is subject to the limitations, exclusions and other provisions listed below.

Limitations Involving Materials and Components:

Warranty does not apply to normal wear and tear, which are expected over the course of ownership. The materials and components listed below are covered according to the following schedule from the original date of purchase:

- **One Year** – electrical and electronic components [including, but not limited to, electronic displays, overlay and membrane switches, temperature sensors (RTD and K-Value Thermal Couple), hot surface igniters, computers, transformers, heater elements, relays, igniters, ignition controllers, wiring, switches, encoders, outlets and plugs
- **One Year** – gas components [including, but not limited to, gas regulator, gas hoses, manifold assemblies]
- **One Year** – accessories and repair parts

The Warranty Registration Card (or online warranty registration form available at www.evoamerica.com/content/residential-warranty-registration) must be completed and returned/submitted to Evo, Incorporated within 30 days from the date of purchase. The original purchase invoice or payment record must be retained and produced upon request if claims are made under this warranty. To receive a replacement Warranty Registration Card, write or call the address listed at the bottom of this page. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.

THIS WARRANTY APPLIES ONLY TO PRODUCTS PURCHASED AND LOCATED WITHIN THE UNITED STATES OR CANADA.

WHAT IS NOT COVERED BY THIS WARRANTY

1. Conditions and damages resulting from any of the following:
   a. Improper or inadequate installation, delivery, use, storage or maintenance
   b. Any repair not authorized in writing by Evo, Inc., any modifications, misapplications, or unreasonable use
   c. Improper setting of any control
   d. Harsh environmental conditions, including, but not limited to, continual seawater spray, high pressure water, and direct contact with corrosive chemicals and materials
   e. Excessive or inadequate electrical, or gas supply
   f. Accidents, natural disasters, acts of God
   g. Conditions covered by the purchaser's insurance
   h. Cleaning supplies and filters
2. Products purchased or utilized for commercial use without the express authorization of Evo, Incorporated for such use
3. Labor not pre-authorized by Evo, Incorporated, and labor not performed by an authorized Evo service agency or representative
4. Pre-authorized warranty labor performed outside of normal business hours, and at overtime and premium rates
5. The cost of service or a service call to:
   a. Identify or correct installation errors
   b. Transport the product or component for service to/from the manufacturer or service center
   c. Instruct the user of the proper use of the product
6. The cost for any inconvenience, personal injury or property damage due to failure of the product, and cost of damage arising out of the transportation of the product which is covered under different terms with the carrier
7. Natural variations in color and finishes that are inherent to the material and unavoidable (and therefore not defects)

ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY, SUITABILITY, QUALITY AND/OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIODS SPECIFIED ABOVE FOR THE PARTS DESCRIBED THEREIN. EVO, INCORPORATED MAKES NO OTHER WARRANTY AND WILL NOT BE LIABLE FOR ANY DIRECT OR INDIRECT, CONSEQUENTIAL OR INCIDENTAL DAMAGES. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. Neither Evo manufacturer representatives and dealers, nor the retail establishment selling this product has any authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above. The maximum liability to Evo, Incorporated in any event, shall not exceed the purchase price of the product paid by the original consumer-purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

EVO COMMERCIAL LIMITED WARRANTY TERMS

Evo, Incorporated warrants to the original commercial foodservice purchaser that the Evo cooking, refrigeration and ventilation equipment shall be free from rust through on all metal surfaces and shall be free from defects in materials and workmanship under normal and reasonable use for One Year from the original date of purchase from Evo, Inc. This warranty is for the benefit of the original use purchaser and is non-transferable. Evo promises to replace, at its determination, any product or component that is defective during this initial one year period. Or as a resolution, Evo may at its option repurchase the product at its original purchase price. This is your sole and exclusive remedy. This warranty is subject to the limitations, exclusions and other provisions listed below.

Limitations Involving Materials and Components:
Warranty does not apply to normal wear and tear, which are expected over the course of ownership. The materials and components listed below are covered according to the following schedule from the original date of purchase from Evo:

- **One Year** – electrical and electronic components [including, but not limited to, electronic displays, overlay and membrane switches, temperature sensors (RTD and K-Value Thermal Couple), hot surface igniters, computers, transformers, heater elements, relays, igniters, ignition controllers, wiring, switches, encoders, outlets and plugs
- **One Year** – gas components [including, but not limited to, gas regulator, gas hoses, manifold assemblies]
- **One Year** – accessories and repair parts
- **Ninety (90) Days** - refrigeration components [including, but not limited to, compressor, evaporator, pressure control units]

The Warranty Registration Card (or online warranty registration form available at www.evoamerica.com/content/commercial-warranty-registration) must be completed and returned/submitted to Evo, Incorporated within 30 days from the date of purchase. The original purchase invoice or payment record must be retained and produced upon request if claims are made under this warranty. To receive a replacement Warranty Registration Card, write or call the address listed at the bottom of this page. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.
THIS WARRANTY APPLIES ONLY TO PRODUCTS PURCHASED AND LOCATED WITHIN THE USA OR CANADA.

What is NOT COVERED by this warranty:

1. Conditions and damages resulting from any of the following:
   a. Improper or inadequate installation, delivery, use, storage or maintenance
   b. Any repair not authorized in writing by Evo, Inc., any modifications, misapplications, or unreasonable use
   c. Improper setting of any control
   d. Harsh environmental conditions, including, but not limited to, continual seawater spray, high pressure water, and direct contact with corrosive chemicals and materials
   e. Excessive or inadequate electrical, gas, or refrigeration supply
   f. Accidents, natural disasters, acts of God
   g. Conditions covered by the purchaser's insurance
   h. Cleaning supplies and filters
2. Labor not pre-authorized by Evo, Incorporated, and labor not performed by an authorized Evo service agency or representative
3. Pre-authorized warranty labor performed outside of normal business hours, and at overtime and premium rates
4. The cost of service or a service call to:
   a. Identify or correct installation errors
   b. Transport the product or component for service to/from the manufacturer or service center
   c. Instruct the user of the proper use of the product
5. The cost for any inconvenience, personal injury or property damage due to failure of the product, and cost of damage arising out of the transportation of the product which is covered under different terms with the carrier
6. Natural variations in color and finishes that are inherent to the material and unavoidable (and therefore not defects)

ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY, SUITABILITY, QUALITY AND/OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIODS SPECIFIED ABOVE FOR THE PARTS DESCRIBED THEREIN. EVO, INCORPORATED MAKES NO OTHER WARRANTY AND WILL NOT BE LIABLE FOR ANY DIRECT OR INDIRECT, CONSEQUENTIAL OR INCIDENTAL DAMAGES. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. Neither Evo manufacturer representatives and dealers, nor the commercial establishment selling this product has any authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above. The maximum liability to Evo, Incorporated in any event, shall not exceed the purchase price of the product paid by the original commercial-purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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INSTALLATION CHECKLIST

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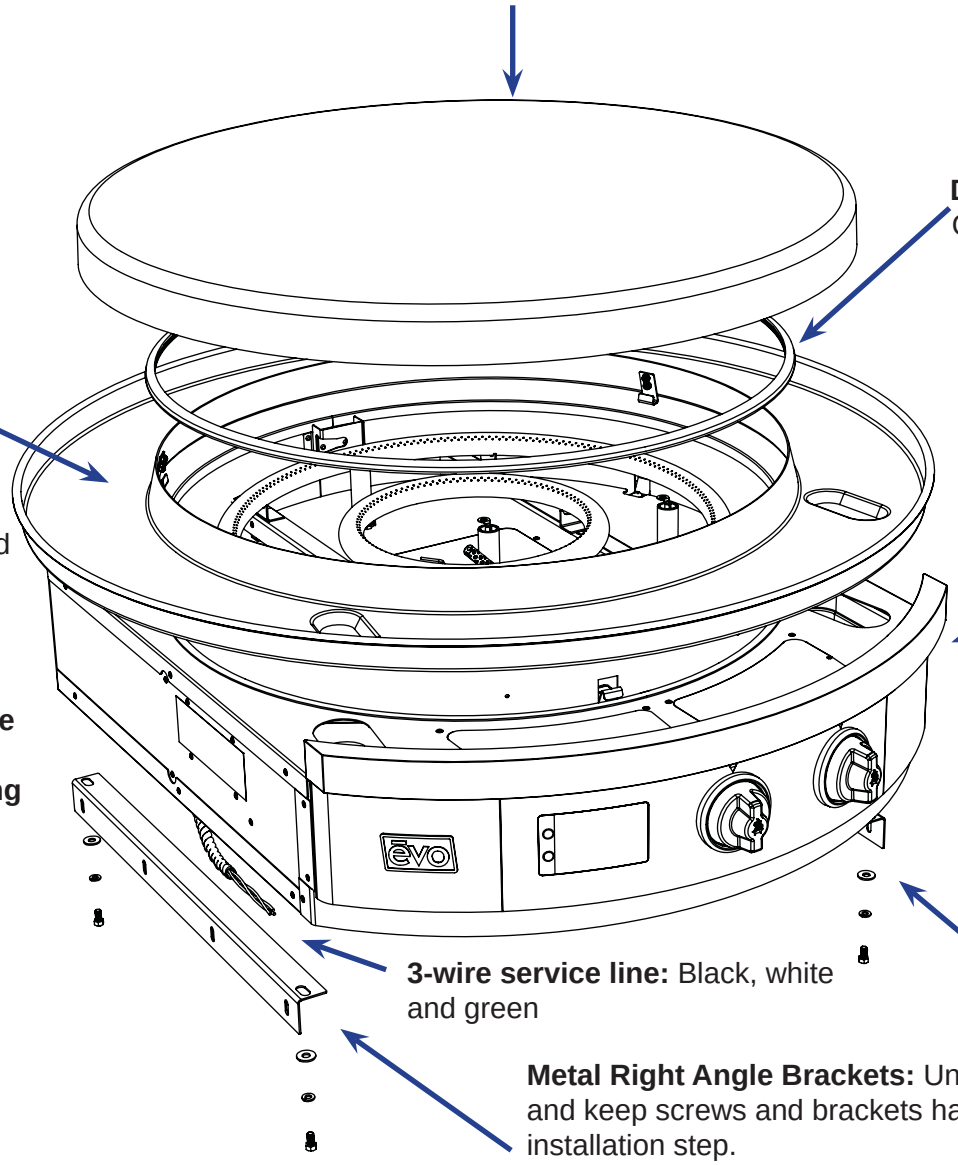
UNPACKING COOKTOP COMPONENTS

Cook Surface: Lift and separate cook surface from unit and place next to installation area.

Use caution when lifting. The cook surface is heavy.



Drip Pan Gasket: Gasket is secured to top of drip tray. Remove gasket from drip tray and set aside for reinstallation.

Drip Pan Unlatch pan from circular skirt, then carefully lift and separate drip pan from unit and place next to installation area. **Take care not to scratch drip pan during installation.**

Chassis: Lift chassis from crating box and place on its side next to installation area. Use caution since ignition components are exposed.

3-wire service line: Black, white and green

Metal Right Angle Brackets: Unscrew from unit and keep screws and brackets handy for first installation step.

STEP 1: As you are unpacking the crate, make sure you locate all components before installation.

Ignition components are exposed during uncrating and installation. Use caution and do not alter factory set positions.

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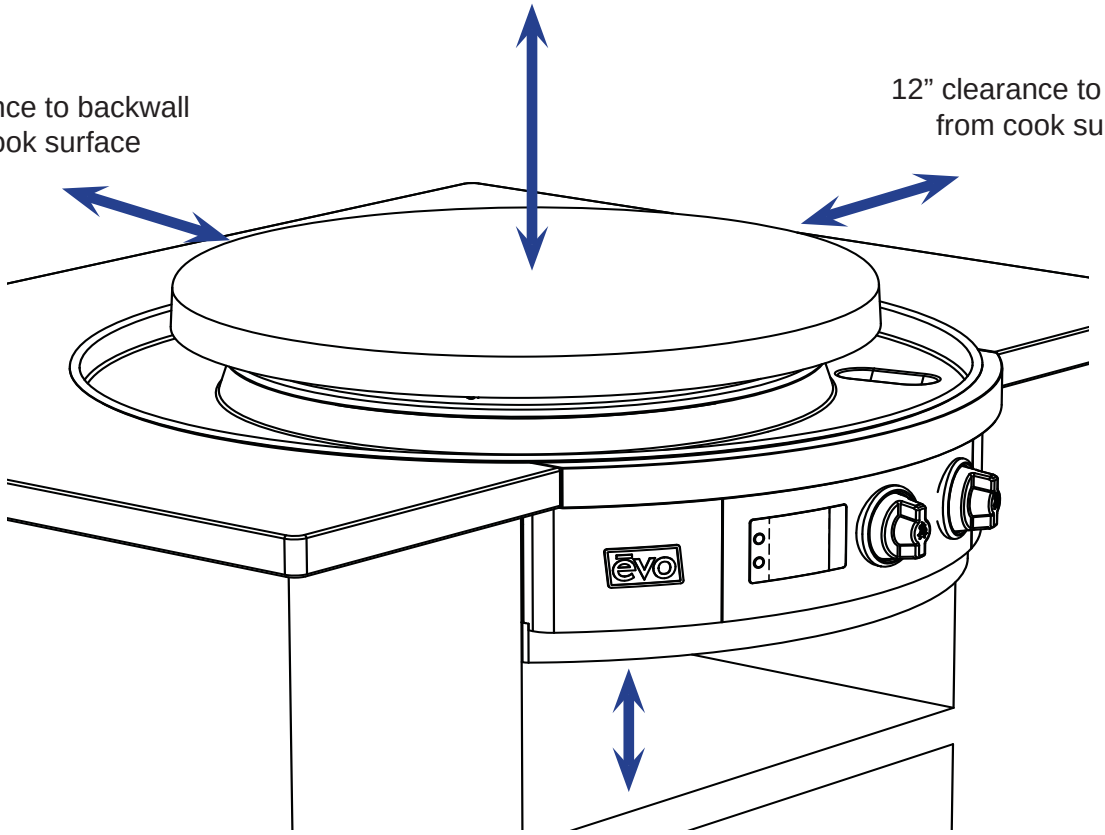
CLEARANCE DIMENSIONS

36” clearance to ceiling from cook surface

12” clearance to backwall
from cook surface

12” clearance to sidewall
from cook surface



Minimum 3” clearance required under unit
venting to 22 sq/in of combustible air.

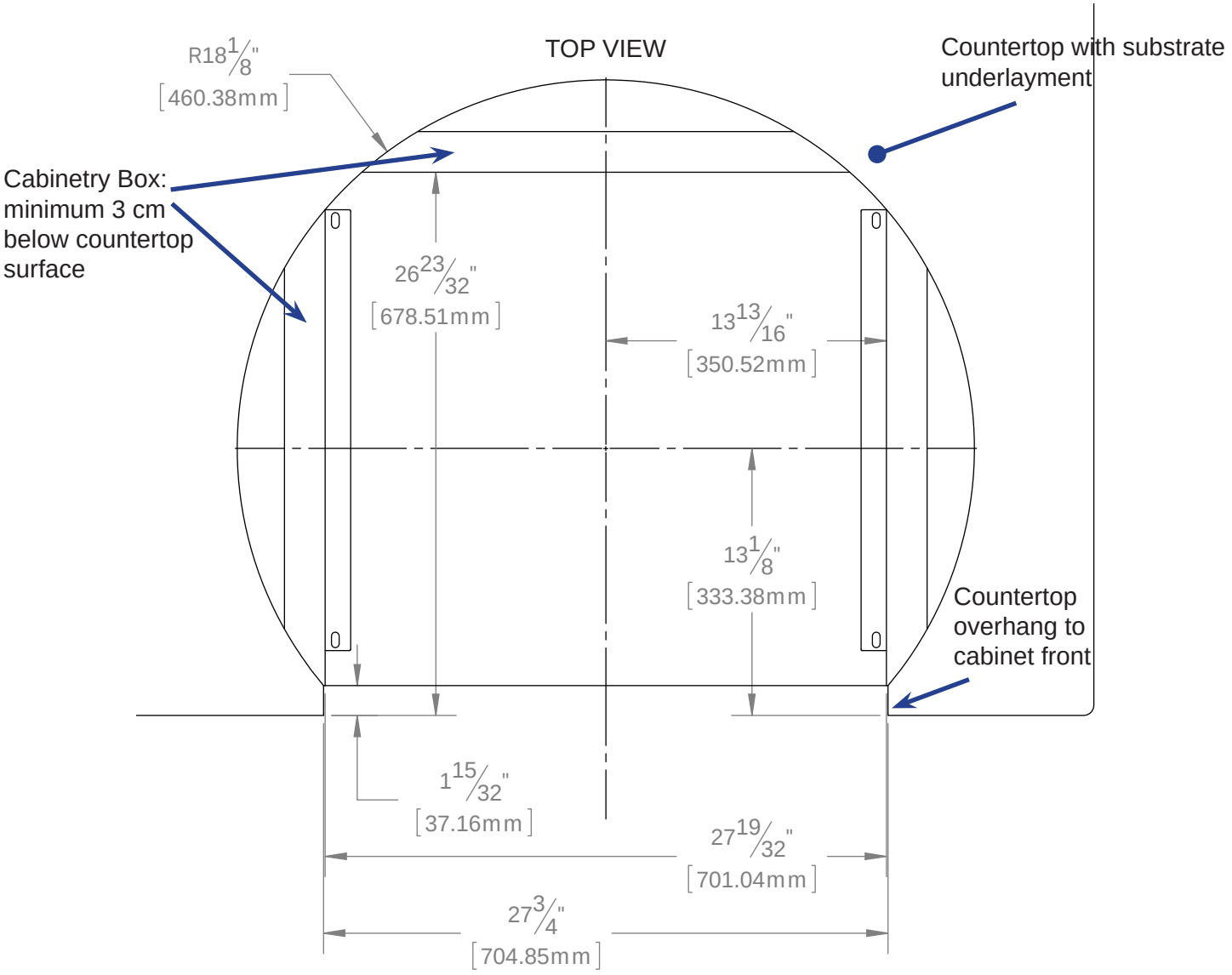
Do not install above any equipment, table or shelving where
air temperature is greater than ambient air temperature.

CLEARANCE TO COMBUSTIBLE CONSTRUCTION FROM CHASSIS		
	Combustibles	**Non-combustibles**
Back	3/8”	0”
Sides	3/8”	0”
Bottom	3”	3”

CLEARANCE TO COMBUSTIBLE SURFACE FROM COOKING SURFACE	
Top	36”
Sides	12”

Read the instructions carefully in this booklet to install the Evo Affinity 30Ge Cooktop to a metal, stone or wood countertop surface. Cabinet layout and construction may vary.

COUNTERTOP INSTALLATION (1 of 4)



OPENING IN COUNTERTOP FRONT

STEP 2: Mark the finished position of the Evo Affinity 30Ge drip pan on the countertop using the dimensions shown. The circular dimension of 18-1/8" is the diameter of the drip pan to the outside flange material thickness (located to the inside of the half-rolled bead edge). The drip pan cutout must be made precisely to these dimensions (or at a maximum +1/16") so that the half-rolled top bead on the drip pan edge overhangs the cutout dimension by .25". (**See following page for more detail).**

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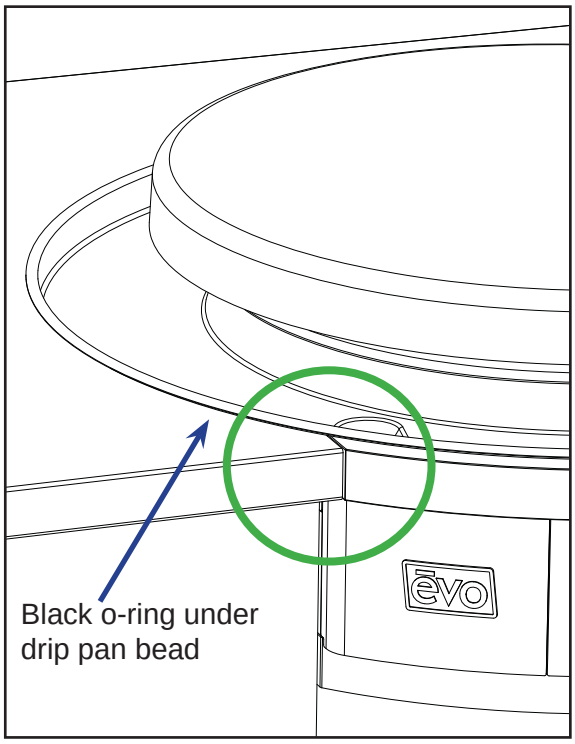
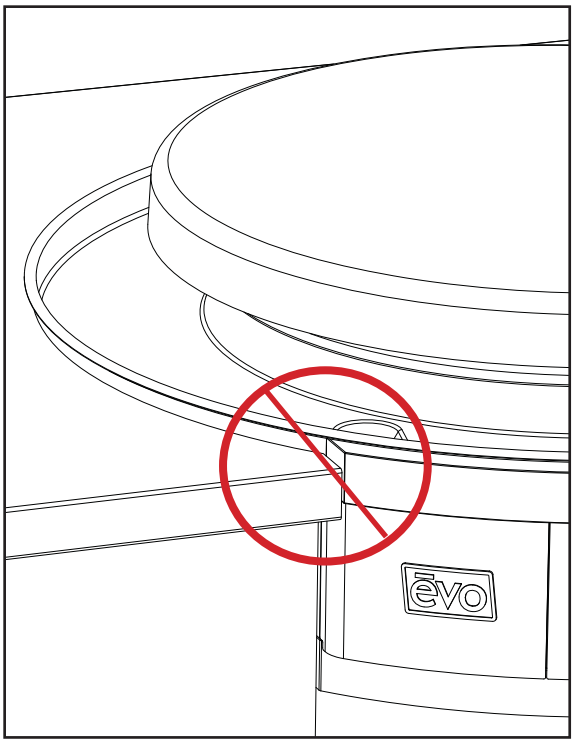
COUNTERTOP INSTALLATION (2 of 4)



CORRECT ALIGNMENT OF DRIP PAN AND CHASSIS TO COUNTERTOP



INCORRECT ALIGNMENT OF DRIP PAN AND CHASSIS TO COUNTERTOP

Possible reasons for incorrect alignment:
1. Top of cabinetry box is less than 3 cm from countertop
2. Chassis mounting brackets are too high.

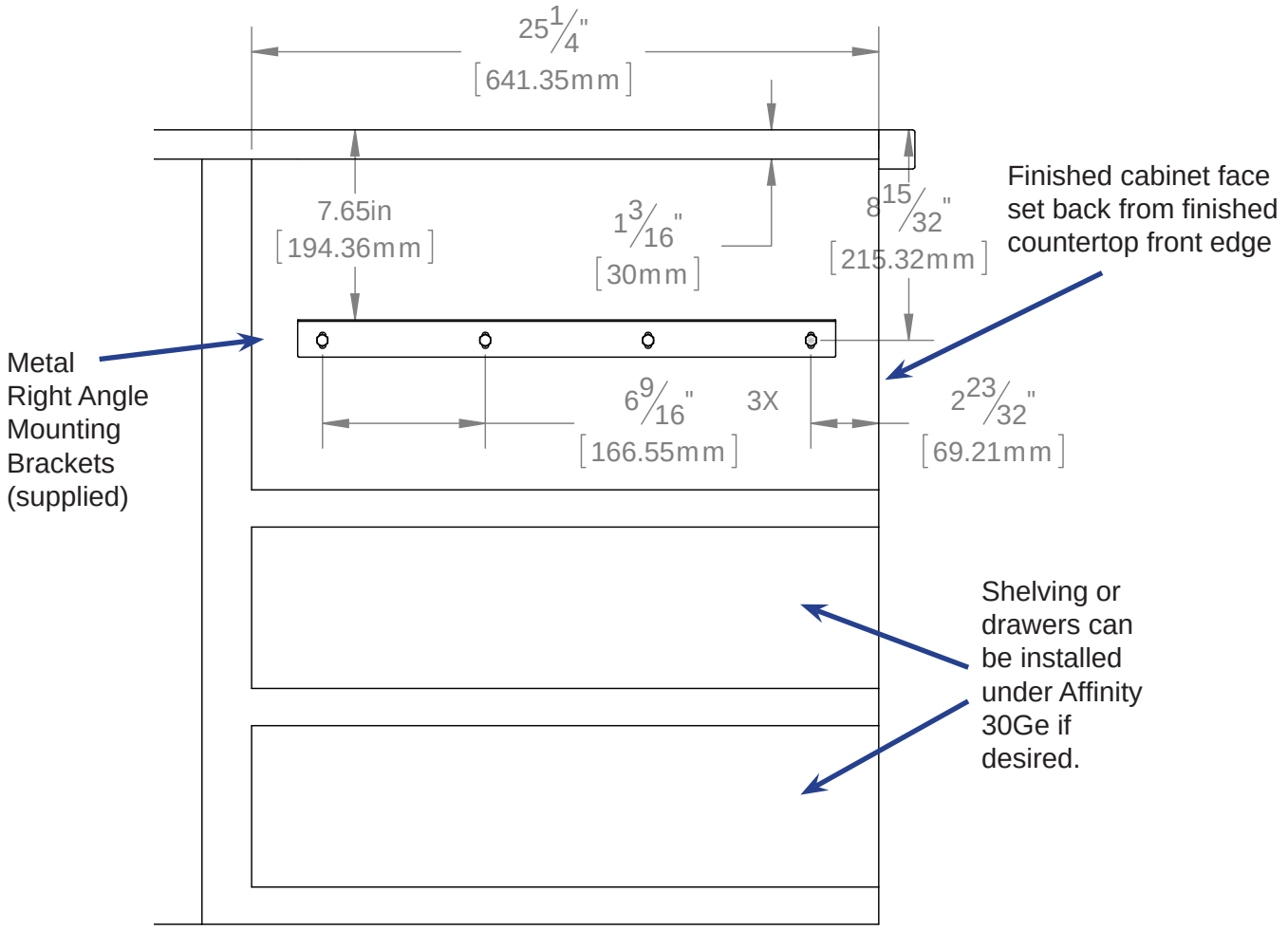
STEP 2 continued: Make sure cabinetry box is 1-1/2” below countertop surface and mounting brackets are positioned correctly so drip pan and chassis are aligned to countertop. (see diagrams above). A black o-ring is recessed in the top bead and designed to create a seal against the countertop.

Also ensure allowance for the countertop overhang as shown on the SIDE VIEW **(see next page).**

When you have confirmed the position is correct, cut the countertop and substrate.

COUNTERTOP INSTALLATION (3 of 4)

SIDE VIEW



Example of 3/8” tile with substrate for a minimum 3 cm overall. Make sure you allow for the countertop overhang as shown.

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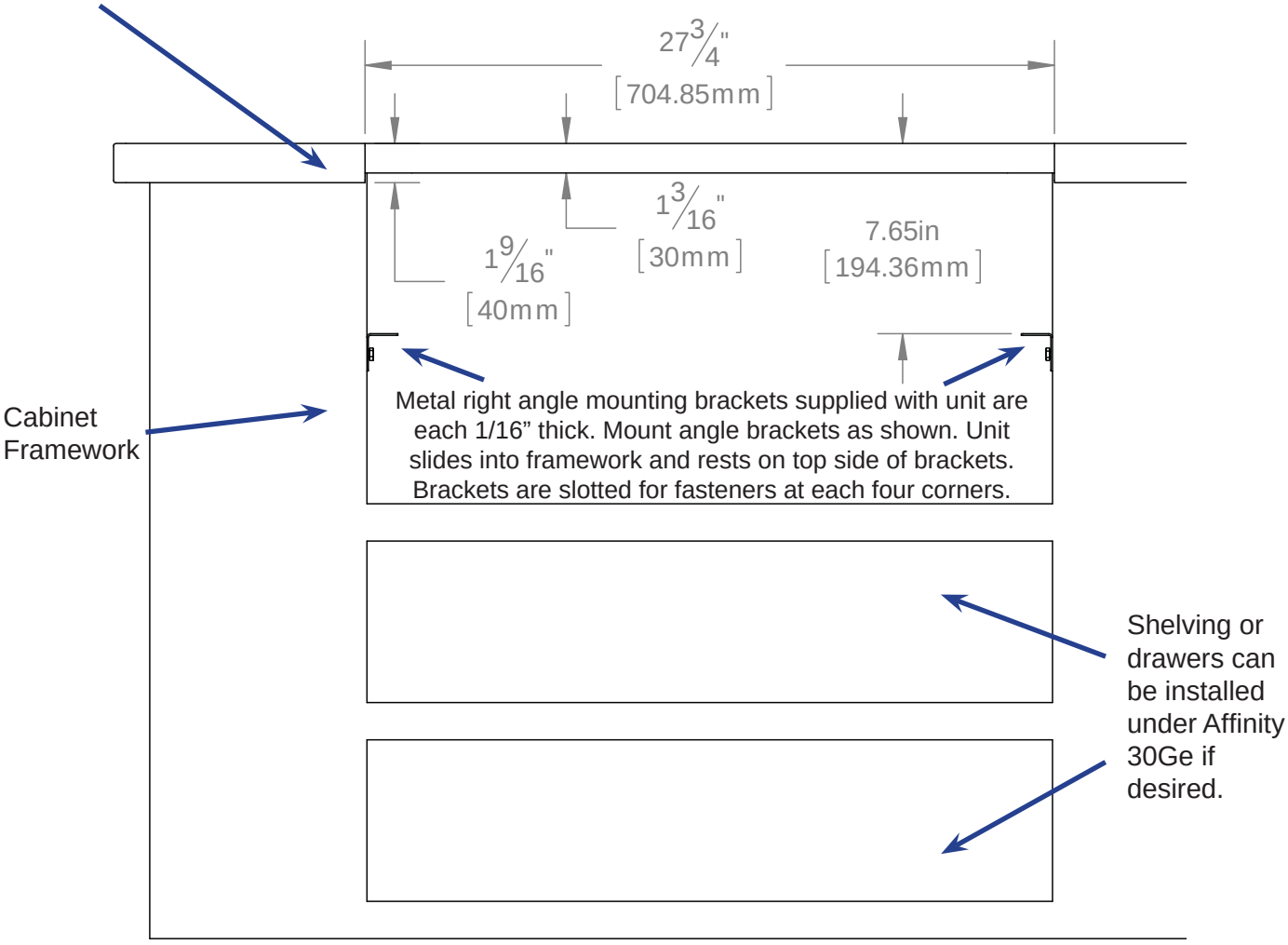
COUNTERTOP INSTALLATION (4 of 4)

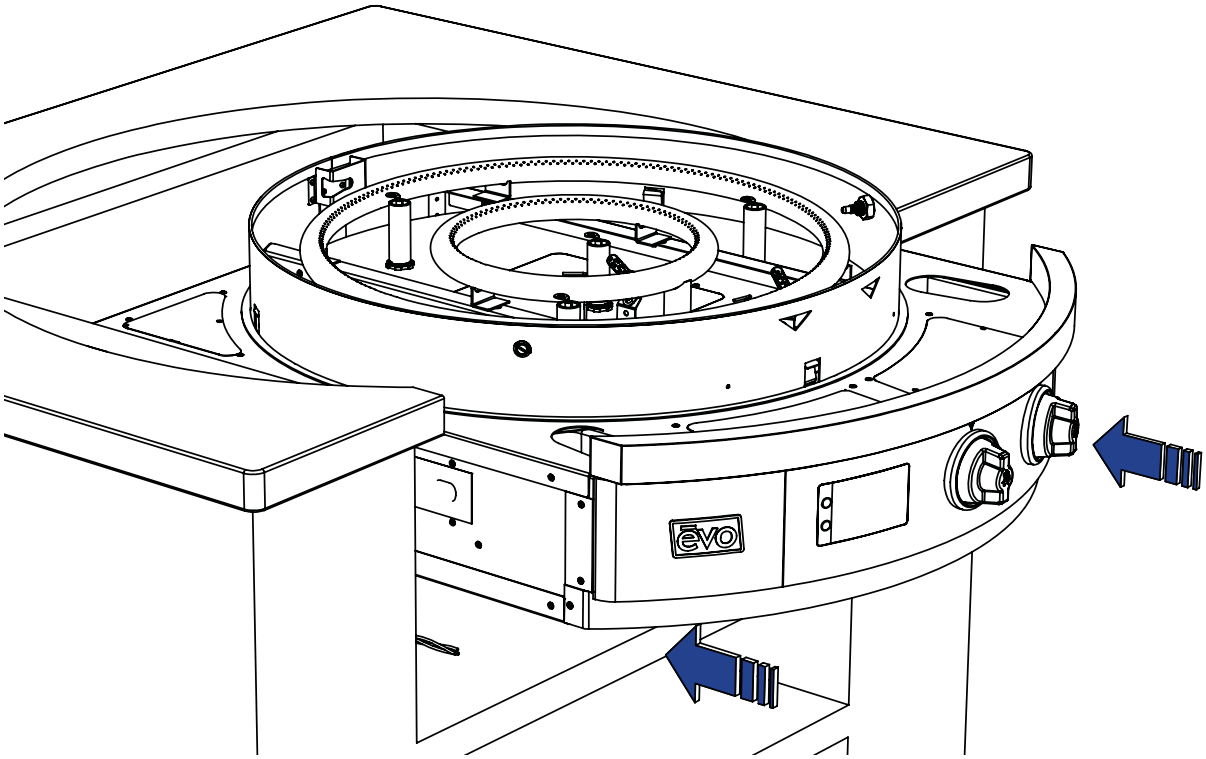
Example: Tiled countertop with substrate. Finished countertop thickness should be 3 cm.

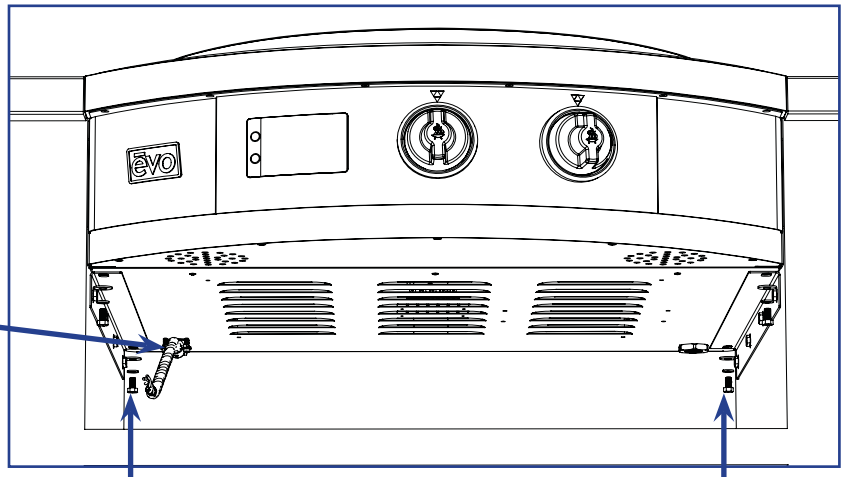
FRONT VIEW



STEP 3: Construct a bay for the Evo unit with your chosen cabinet system. Position and fasten the supplied mounting brackets 7.65" below the finished countertop surface.

INSERT CHASSIS IN COUNTERTOP





3 WIRE SERVICE LINE:
black, white and green
120V, 1-Phase, 50-60Hz
15AMP circuit

Use supplied 1/4” fasteners to bolt chassis to angle brackets.

STEP 4: Slide the Affinity 30Ge chassis into the countertop so it rests on top of the installed brackets. Bolt unit to angle brackets using supplied 1/4” x 20 fasteners from underside.

Electrical and Gas Installation must be done by a licensed electrician and plumber in accordance with local guidelines once unit has been completely installed. Refer to pages 17-18 and 21 for further instructions.

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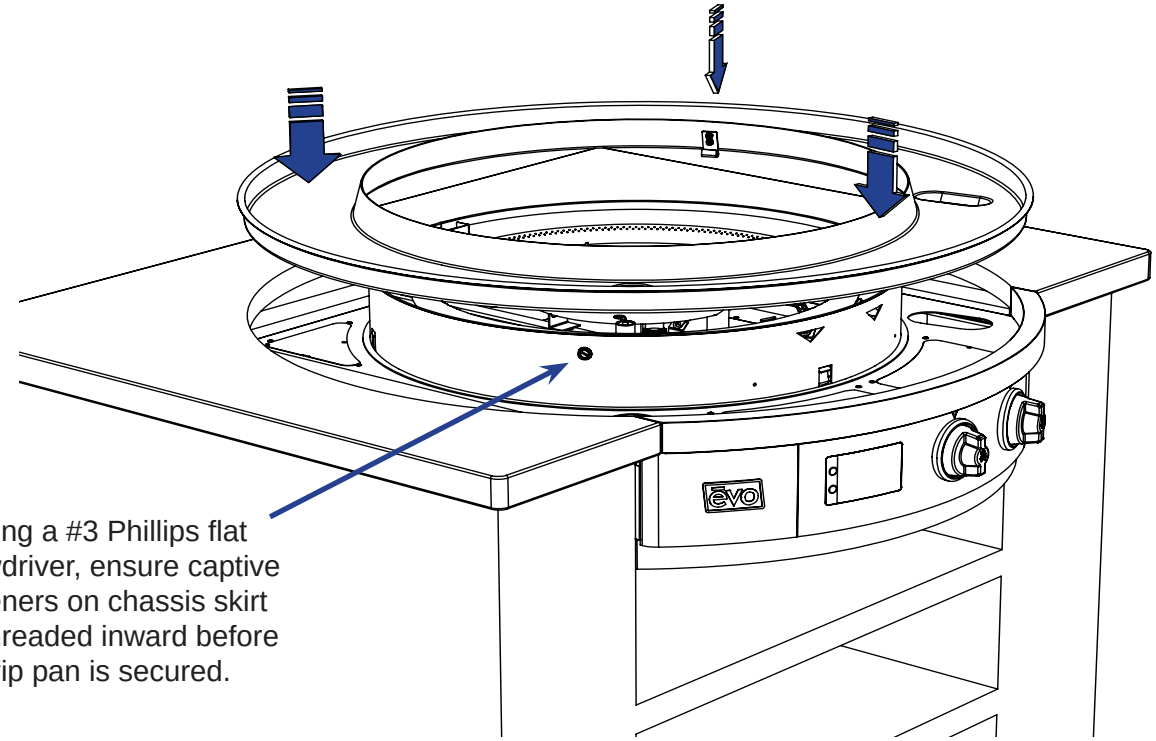
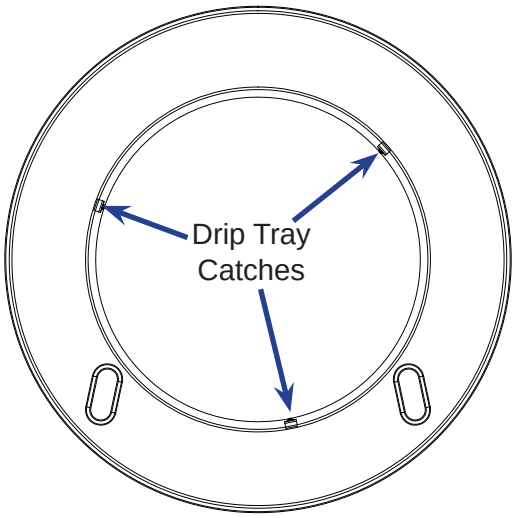
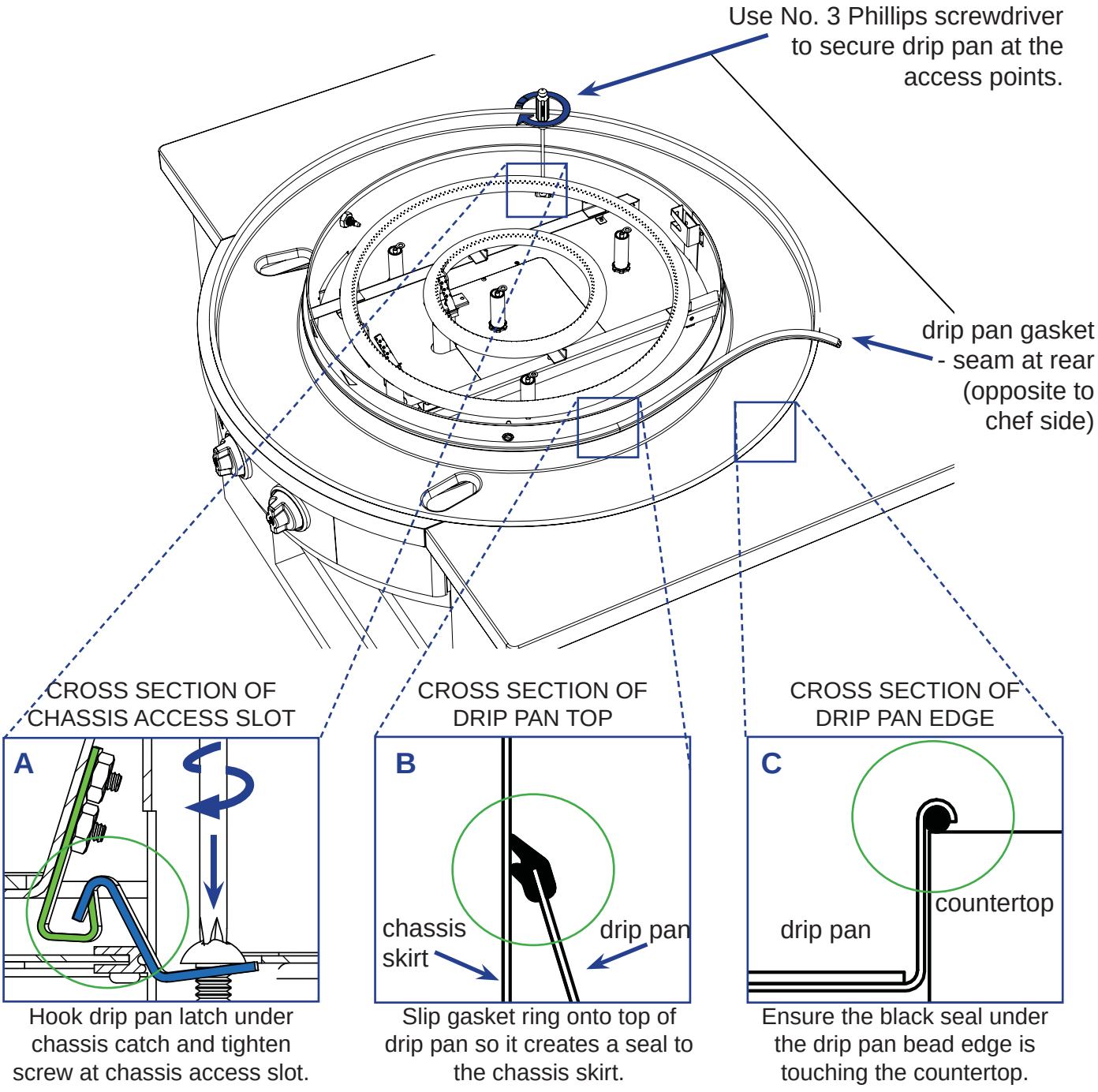
DRIP PAN INSTALLATION





STEP 5: Locate the two captive fasteners on the front of the chassis circular skirt and ensure they are threaded inward. Slide drip tray over chassis circular skirt positioning spillover slots to the corresponding slots of the top chassis deck. Notice the drip pan catches showing through the inside cutout locations of the circular chassis skirt. From the inside of the skirt, use each of the three latches to pull the drip pan down into the counter.

DRIP PAN AND GASKET INSTALLATION



Hook drip pan latch under chassis catch and tighten screw at chassis access slot.

Slip gasket ring onto top of drip pan so it creates a seal to the chassis skirt.

Ensure the black seal under the drip pan bead edge is touching the countertop.

STEP 6: Secure drip pan to chassis using access slot (**A**). Rewrap drip pan gasket around top of drip tray and secure (**B**). Ensure seal under drip pan edge is touching countertop(**C**).

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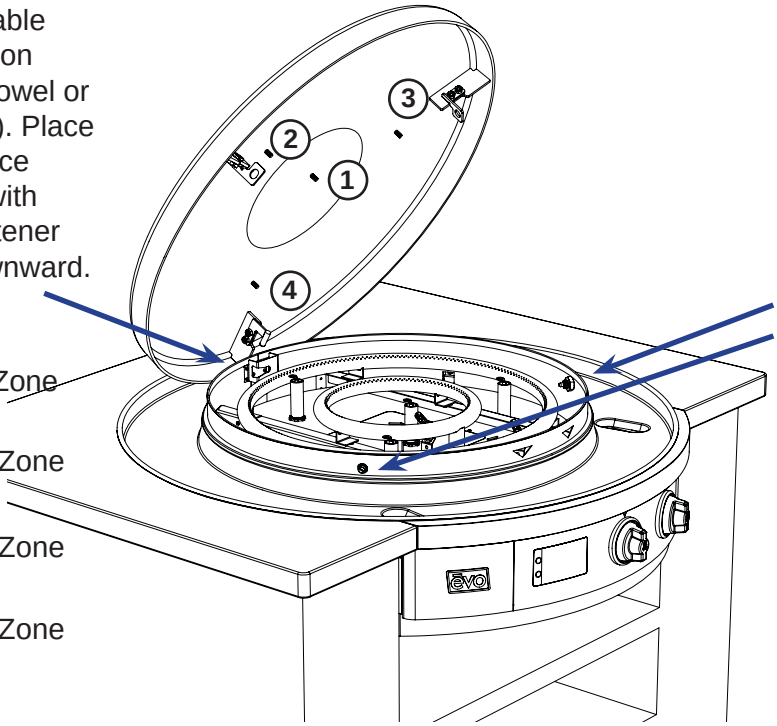
CONNECTING COOK SURFACE - ELECTRICAL CONNECTIONS 1 of 2

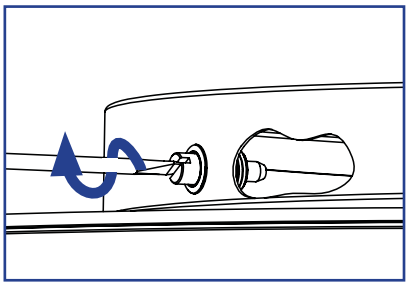
IT IS HIGHLY RECOMMENDED THAT TWO INSTALLERS BE PRESENT TO CONNECT THE TC'S AND INSTALL THE COOK SURFACE.

Place suitable protection on drip pan (towel or cardboard). Place cook surface vertically with Bullet Fastener facing downward.



1. Inner Zone
2. Outer Zone
3. Outer Zone
4. Outer Zone

SIDE VIEW OF FRONT CAPTIVE FASTENERS



Using a Phillips #3 Flat Screwdriver, back out each of the two front captive fasteners on the chassis skirt counter-clockwise until they stop. Do not twist fastener beyond the stop.

TC (Thermal Couple Temperature Detector)
Used To Electrically Monitor Cook Surface Temperatures At Inner And Outer Zones. The Affinity 30Ge uses K-Value TC's.

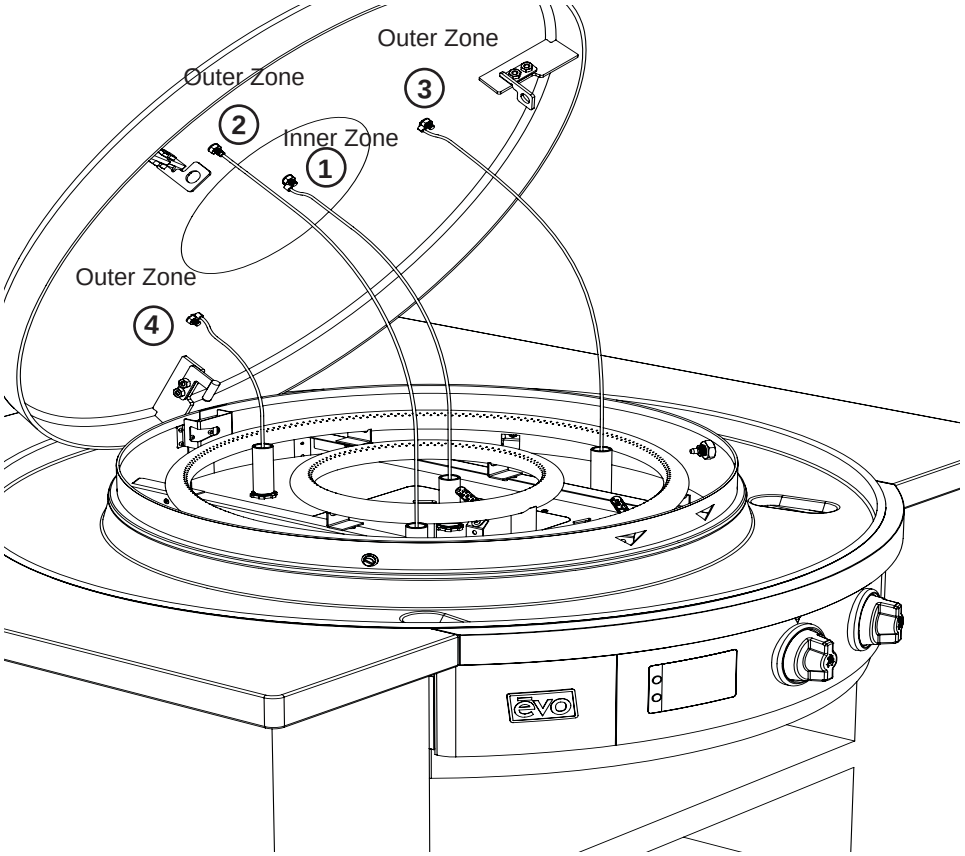
The numbers show TC threaded stud locations for attaching TC wires. Each TC stud location has a corresponding numbered TC connection wire located at a respective location on the heat shield under the burners. When cook surface is lowered to its final location, the TC studs and wires are vertically aligned.

The Inner Zone (Inner Burner) has one TC at #1 position. The Outer Zone (Outer Burner) has three TC's at positions #2, #3, and #4. The Outer TC's average three locations for consistent temperature delivery.

STEP 7: Before picking up cook surface, rotate each of the two front slotted captive fastener screws counter-clockwise and back them out fully. Then position the cook surface at the rear of the burner chassis by placing the cook surface in the area of the drip pan, separated by a towel or cardboard to prevent damage to the drip pan.

CONNECTING COOK SURFACE - ELECTRICAL CONNECTIONS 2 of 2

While one installer supports cook surface, the other installer extends the TC wires up through the heat shield and connects to each respective stud using 1/4 x 20 Hex Nuts. Hex nuts only need moderate tightening.



DO NOT OVER TIGHTEN TC-WIRE HEX NUTS. DOING SO WILL BREAK THREADED WELD STUD ON COOK SURFACE.

WHEN LOWERING COOK SURFACE ENSURE ALL EXCESS WIRES ARE PUSHED BACK THROUGH HEAT SHIELDS. NO WIRES SHOULD BE NEAR BURNERS OR DRAPING ON HEAT SHIELDS.

Step 7 continued: Connect temperature sensor leads as per diagram and tighten. **Ensure there are no excess wires near the burners or draping on the heat shield.** Then carefully lower the cook surface and push excess wire back through the heat shield so there is a direct and straight path from the cook surface connection down through the heat shield.

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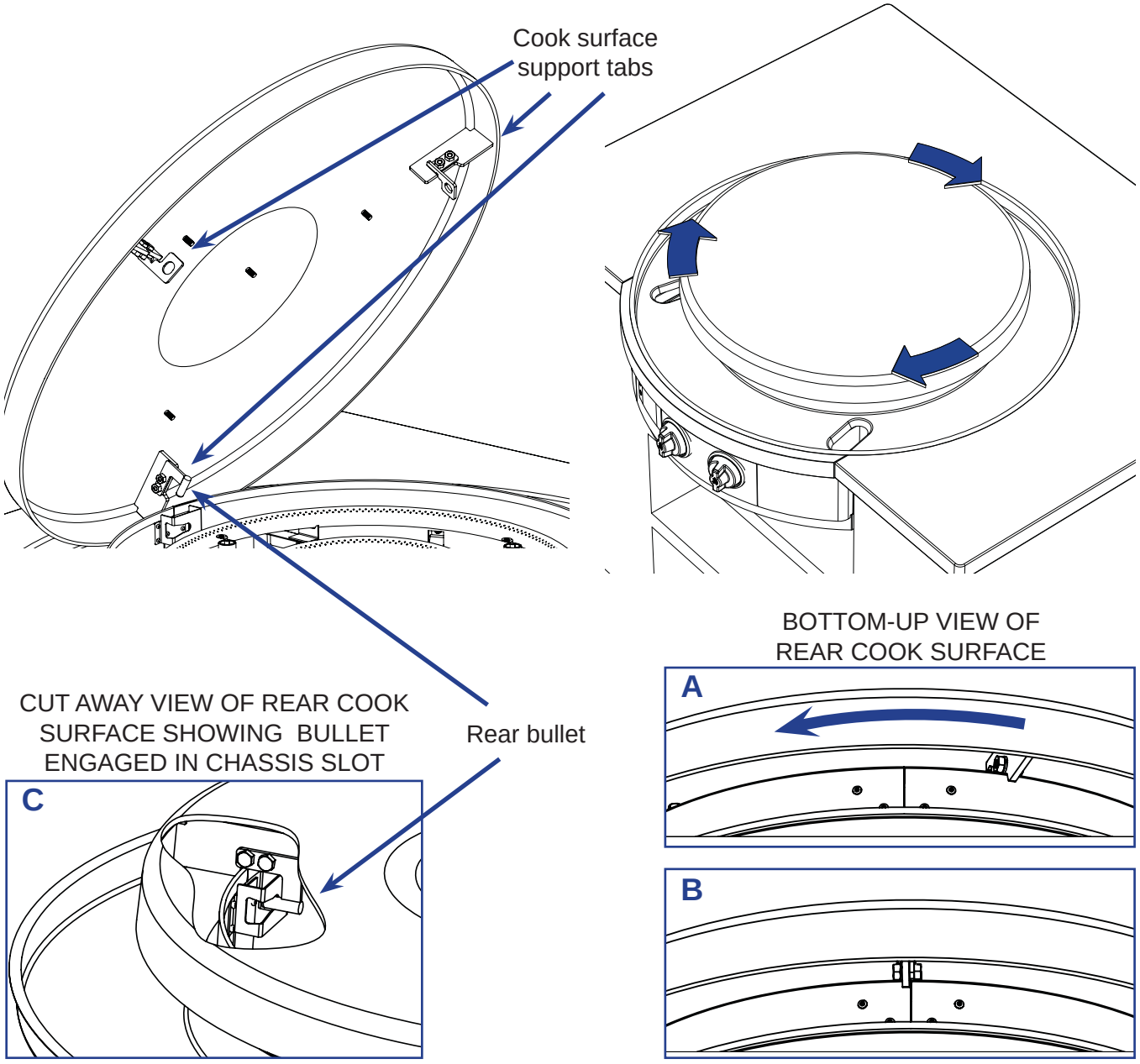
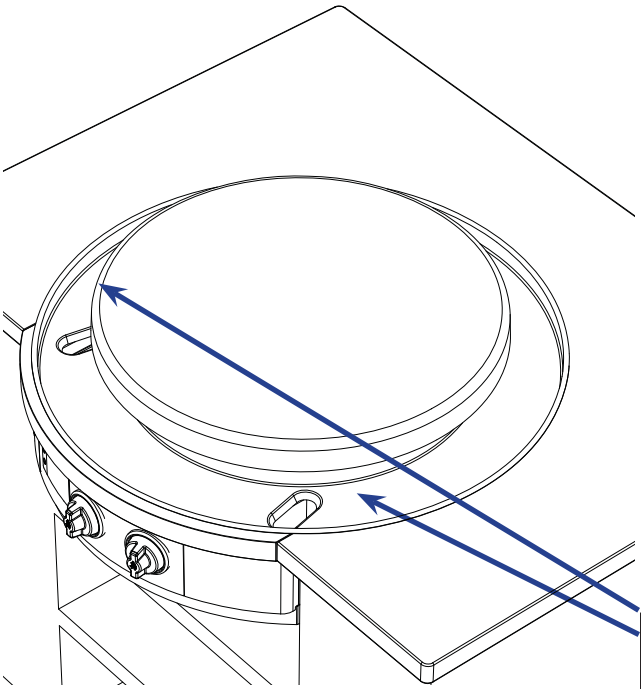
INSTALLING COOK SURFACE (1 OF 2)

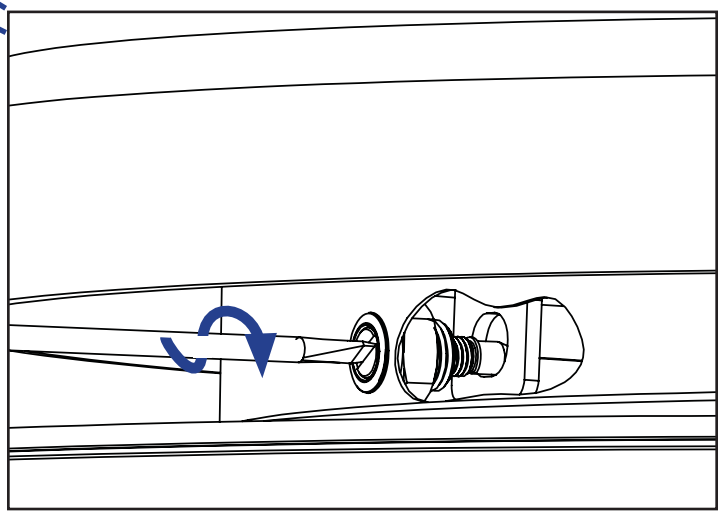


STEP 8: Before lowering cook surface, ensure the two slotted captive fastener screws are backed out fully (see page 16). Then place cook surface over circular skirt with the three support tabs (located under cook surface) resting on the chassis skirt top. Position the rear support tab of the cook surface to the right of the rear seam of the chassis skirt **(A)**. Then rotate the cook surface clockwise until the support tab is in line with the seam **(B)** and the rear bullet secures in the chassis slot **(C)** .

INSTALLING COOK SURFACE (2 OF 2)



CUT AWAY VIEW OF FRONT
CAPTIVE FASTENERS



Tighten two front captive fastener screws into fastener slots located underneath cook surface (non visible). Lift surface slightly to check screws are secure in slots.

STEP 9: Tighten the two captive screws clockwise so they engage into the slots on the underside of the cook surface. Test to ensure screws are secure by lifting cook surface slightly. If screws are secure, cook surface should not move more than 1/16”. Remove all protective cardboard on cook surface and drip pan.

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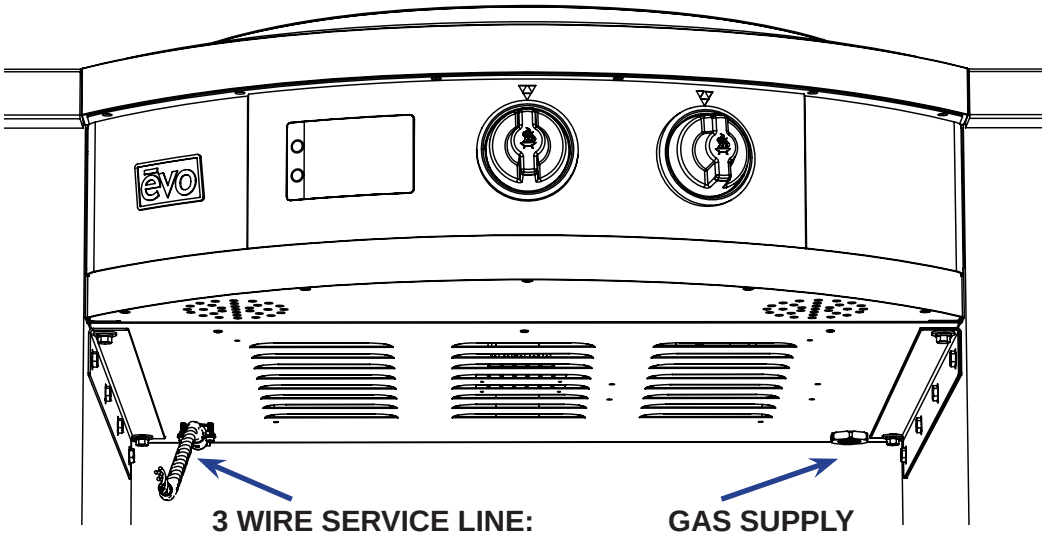
CONNECTING ELECTRICAL AND GAS

FOR YOUR PROTECTION, WE RECOMMEND A QUALIFIED ELECTRICIAN AND PLUMBER INSTALL THIS COOKTOP. THIS PERSON SHOULD BE FAMILIAR WITH ELECTRICAL AND GAS SERVICE INSTALLATIONS AND ALL LOCAL CODES. PROPER CONNECTIONS ARE ESSENTIAL FOR EFFICIENT OPERATION AND SAFETY.



3 WIRE SERVICE LINE:
black, white and green
120V, 1-Phase, 50-60Hz
Max: 7 AMP

GAS SUPPLY
1/2 FNPT

INLET PRESSURE MUST NOT EXCEED 1/2 PSI!

Step 10: Connect Gas using 1/2 psi (max) gas service. All Affinity gas grills ship pre-configured for Natural Gas service unless otherwise indicated on the Safety Label mounted to the right inside spillover drawer. If configured for Natural Gas, the internally-regulated pressure is at 4" Water Column (Fixed). If configured for LP Propane, the internally-regulated pressure is at 10" Water Column (Fixed). For more information on the gas regular, refer to page 28.

Step 11: Connect Electric 110V 3-Wire Conduit to 110V (AC) grounded electrical service. The external wiring should be mated to conduit of an approved type of flexible cable suitable for operation at the temperature indicated on the wiring diagram, and of a proper size to carry the load. The supply current should be properly fused and equipped with a means of disconnecting as required by local electrical codes. THE BODY OF THIS COOKTOP MUST BE GROUNDED (DO NOT GROUND TO A GAS SUPPLY LINE). For an electrical schematic, refer to page 27.

DANGER
HIGH VOLTAGE

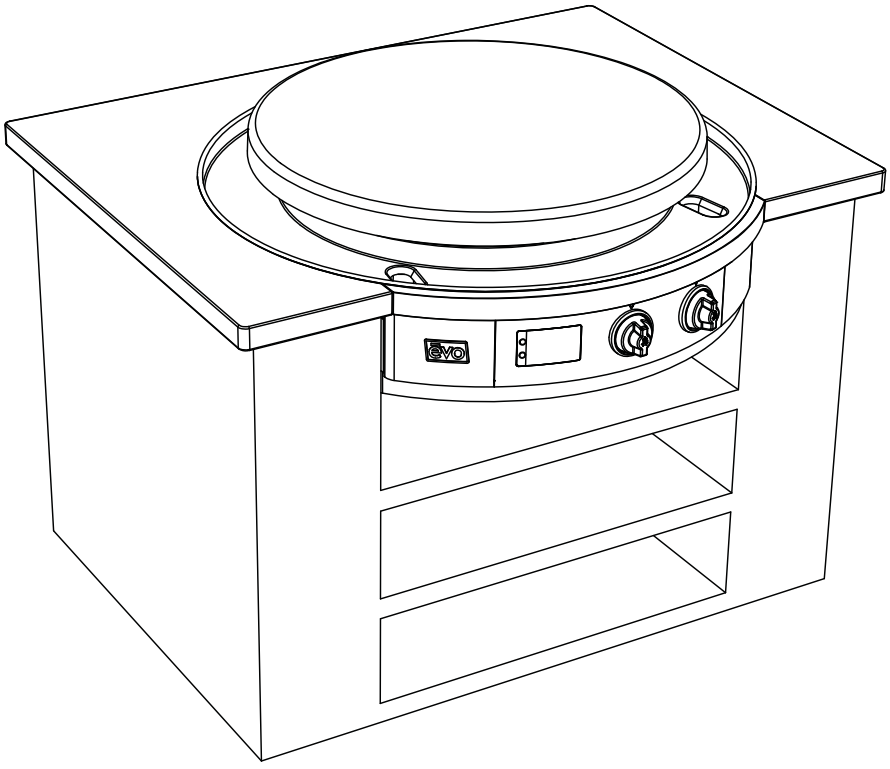
DO NOT CONNECT TO AN ELECTRICAL SYSTEM OPERATING AT MORE THAN 120 VOLTS TO GROUND. DO NOT CONNECT TO DIRECT CURRENT (DC). INSTALLATION SHOULD CONFORM TO THE NATIONAL ELECTRIC CODE AND ALL LOCAL ELECTRIC AND GAS RULES AND REGULATIONS.

CHECK INSTALLATION

Check to ensure the following items are complete: PAGE #

- ☐ DRIP PAN PROPERLY INSTALLED — 15-16
  Ensure that the drip pan half-rolled top bead overhangs the cutout dimension by .25” and the black o-ring is creating a seal against the countertop.
- ☐ DRIP PAN GASKET SECURED — 16
  Black drip pan gasket should fit properly and create a seal where the drip pan meets the chassis skirt.
- ☐ INSTALL ELECTRICAL AND GAS CONNECTIONS — 17-18, 21
  Test unit for proper operation.
- ☐ INSTALL COOK SURFACE PROPERLY — 19-20
  Cook surface support rails should be sitting on chassis top with rear bullet secure in rear slot and two front fasteners tightened so cook surface does not move.

INSTALLATION IS COMPLETE



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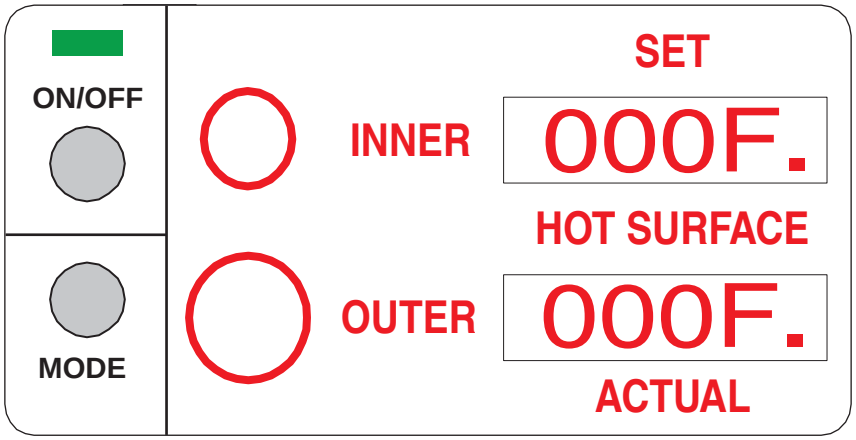
EVO AFFINITY 30Ge ELECTRIC CONTROL PANEL DISPLAY



ON/OFF

Depressing the round switch located below the ON/OFF label switches the unit between power On and power Off states. Switching the unit On illuminates a green light above the ON/OFF label indicating the unit is active. Depressing the switch a second time powers down the unit.

Displays temperature for Inner burner (zone) in Fahrenheit degrees whenever Inner control knob is selected. The Dot mark after F is illuminated when burner is ignited. Inner display remains illuminated whenever Inner burner is selected.

Displays temperature for Outer burner (zone) in Fahrenheit degrees whenever Outer control knob is selected. The Dot mark after F is illuminated when burner is ignited. Outer display remains illuminated whenever Outer burner is selected.

SET

Is illuminated whenever there is a temperature adjustment to the Inner or Outer burner control knobs. SET is the default and remains illuminated until MODE switch is pressed to show ACTUAL temperature.

HOT SURFACE

Is illuminated as a safety feature to indicate cook surface temperature is above 150°F.

ACTUAL

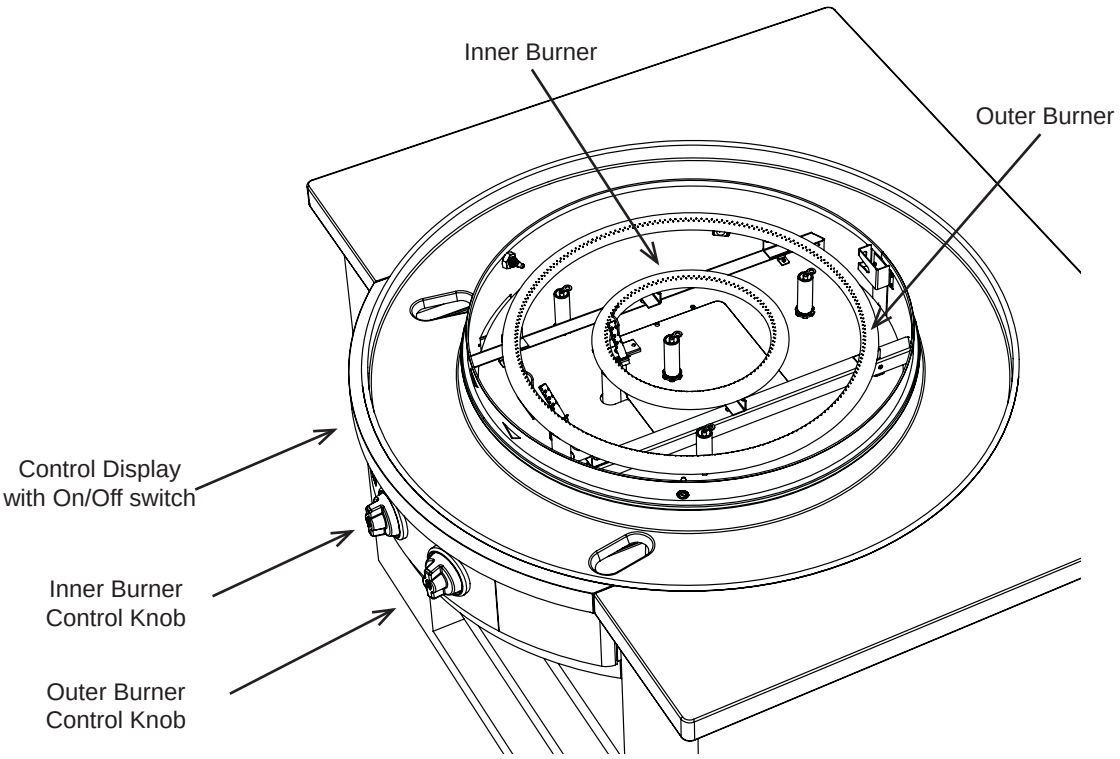
Is illuminated to show actual temperature for both Inner and Outer zones whenever MODE switch is pressed.

MODE

Depressing the MODE button momentarily displays the actual temperature at both Inner and Outer zones of the cook surface. When MODE is first pressed, ACTUAL is illuminated to indicate the temperatures displayed are the current temperatures for Inner and Outer zones.

When MODE is held for 4 seconds, the temperature display units change from Fahrenheit (°F) to Celsius (°C).

EVO AFFINITY 30Ge TEMPERATURE CONTROL



Inner Burner and Inner Control Knob - The Inner Burner is a 10” diameter gas fired burner operating at 20,000BTU’s. This burner is controlled by the Inner or center-most control knob. Temperatures are adjustable from 250F° to 650F°. Starting at the Off position, the Inner Control Knob rotates 120-degrees counterclockwise through 18 positions. Beginning at 250°F, temperatures increment at 250°F, 275°F, 300°F, 325°F, 350°F, 375°F, 400°F, 425°F, 450°F, 475°F, 500°F, 525°F, 550°F, 575°F, 600°F, 625°F, 650°F.

Outer Burner and Outer Control Knob - The Outer Burner is a 20” diameter gas fired burner operating at 20,000BTU’s. This burner is controlled by the Outer or outer-most control knob. Temperatures are adjustable from 225°F to 700°F. Starting at the Off position, the Outer Control Knob rotates 120-degrees counterclockwise through 18 positions. Beginning at 250°F, temperatures increment at 250°F, 275°F, 300°F, 325°F, 350°F, 375°F, 400°F, 425°F, 450°F, 475°F, 500°F, 525°F, 550°F, 575°F, 600°F, 625°F, 650°F.

Either the Inner or the Outer burners may be used independently to support a wide range of cooking techniques. Operating only the Inner burner provides direct temperature under the center of the cook surface, with indirect heat at the outside edge that is useful for holding pre- and post-cooking processes. Conversely only the Outer burner can be used for cooking foods that may be displayed around the outside radius of the cooktop. Finally, both burners can be used together for maximum surface temperature and cooking versatility.

Because the cook surface temperatures are electronically monitored to maintain a Set temperature, surface temperature recovery is very fast, providing a wide range of surface temperature adjustment and control.

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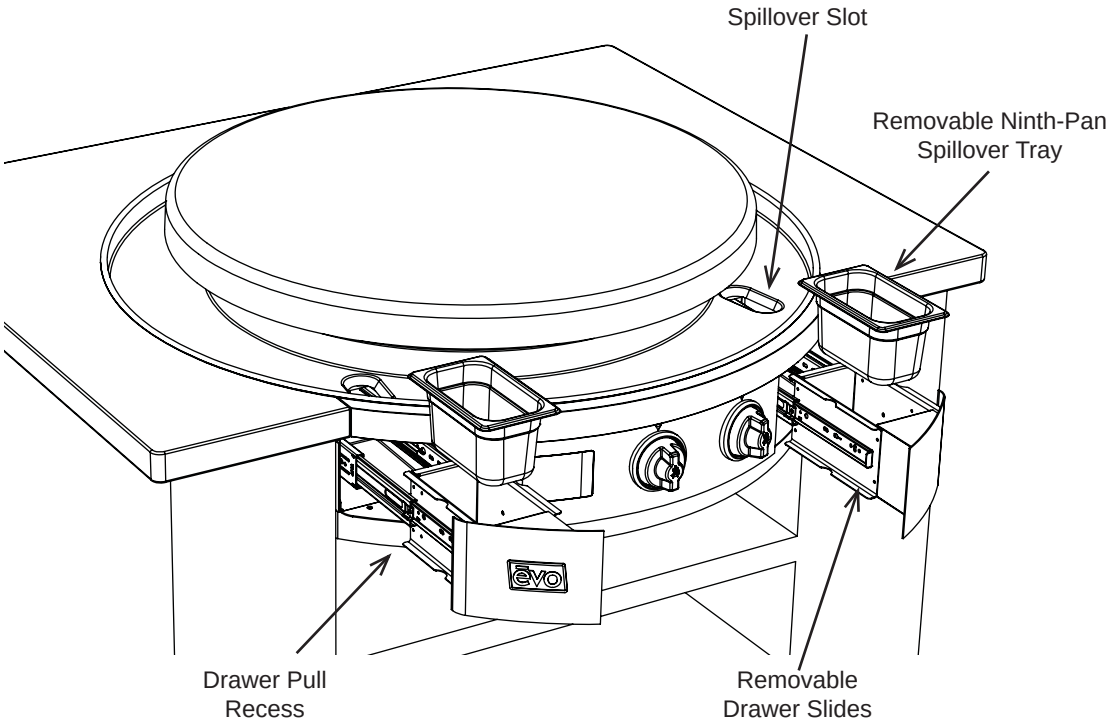
REMOVABLE SPILLOVER TRAYS



Do not operate cook top or clean drip pan into spillover slots without spillover trays installed in spillover drawers. Failure to install ninth-pan spillover trays will result in cooking grease contamination to the underside of drawer. This requires immediate drawer removal and cleaning.

The Affinity grill has removable ninth-pan spillover trays concealed in sliding drawers on both the right and left side of the front control panel. When closed, these trays align with the drip pan Spillover Slots allowing cooking debris to be wiped from the pan into the slots and to the spillover tray below. It is very important to monitor the level of spillover in the trays, and immediately empty when they are near full.

Opening Spillover Tray Drawers - To open a drawer, grasp the drawer at its bottom side and pull forward. When grasping the drawer you will notice a Drawer Pull Recess which causes a reveal at the underside of the drawer. Place your hand under the drawer front and pull forward to extend the drawer until it stops.

Do not allow spillover liquids or debris down spillover slots when drawers are open. Any liquids or debris that may fall into this area when drawers are open should be immediately wiped with a dry cloth, and keep this area clean at all times.

Removable Drawer Slides - The drawers are easily removed by first extending the drawer, and then simultaneously depressing the recessed catches on both the inner and outer slide rails. Once removed, the drawer interior may be cleaned. Installation is the reverse of removal, taking care to install the rails into each corresponding rail guide.

Do not allow the spillover trays to overflow, and do not allow full trays to splash over edge when opening drawers. Spillover debris and liquids can be hot and cause burns, and/or damage to the internal operation of the grill.

COOK SURFACE MAINTENANCE

Regular cleaning and care for your Evo Affinity 30Ge cooktop will keep it looking and functioning it's best.

The cook surface is designed to hold a fine layer of cooking oil creating a 'seasoning' on its surface. This seasoning promotes a non-stick cooking surface and is easily maintained.

Caring for Evo's cook surface is much like maintaining cast iron cookware. When the surface requires cleaning, there are a few basic cleaning techniques to use. For quick and routine cleaning between preparations, a metal spatula or scraper works for removing the majority of surface debris. For tougher areas or where sugars glaze the cook surface, pour a small amount of warm water on the soiled surface while the grill is warm and scrape the debris away with a spatula. Heat the cook surface to a high temperature and allow the sticky debris to become brittle. Once the debris is brittle, use the spatula or scraper to remove it. Afterwards wipe the cook surface with vegetable oil again before cooking.

To condition the Evo cook surface you should use the grill cleaning kit supplied with your grill. The grill cleaning kit contains a blue grill pad handle, grill cleaning screens, and grill grey polishing pads. Use the polishing pad after the grill cleaning pads to achieve a smooth cooking surface for the most delicate foods and applications.

To use a grill cleaning screen: With a warm cook surface, place one gray polishing pad between the grill handle base and the grill screen, so the grill screen makes direct contact with the cooking surface. Pour a small amount of vegetable oil on the cook surface and scrub the surface in a circular motion. The gray polishing pad allows excess oil to be absorbed and scours the cooking surface of carbonized debris. When finished scrubbing, wipe the surface down with a paper towel or cotton terry cloth.

The drip pan located just below the cook surface is designed to catch food debris and drippings from the cook surface. We recommend cleaning the drip pan after your grill has cooled to prevent the possibility of touching hot adjoining surfaces. The drip pan is easy to wipe out with soap and water using a kitchen sponge. For added convenience, two removable stainless ninth-pans are mounted inside retractable drawers at right and left side of the front control panel for collecting drip pan debris and spill overs. These spillover trays can be easily washed by hand or in a dishwasher. Be sure to empty the spillover trays after every use, and at a minimum, whenever they appear half full.

All the stainless steel components on your grill can be easily polished using a stainless steel cleaner/polish. The product we recommend is called "Sheila Shine" and is a commercial product normally available from industrial restaurant supply houses. Sheila Shine can be purchased from the Evo web site along with replacement grill cleaning and polishing pads. The Evo web site address is: www.evoamerica.com.

Cooking Techniques

Stovetop Cooking and Heat Zones
You can use Evo's cook surface similar to the burners on your kitchen stove top. Adjust Evo's heater elements to control the temperatures of the cook surface "heat zones." Evo's circular grill top is divided into two distinct zones. The center control panel knob controls the "inner heat zone," which is also the inner circle of the cook surface at approximately an 11" radius from the center of the cook surface. The outer control panel knob controls the "outer heat zone," which is the outer circle of the cook surface. Because the cook surface is made of heavy steel, it takes approximately 10 minutes from a cold start to completely heat the surface. With a pre-heated cook surface, if you adjust one of the heater elements, you will have to wait momentarily before the heat zone adjusts to temperature.

Thank You For Cooking With Evo!

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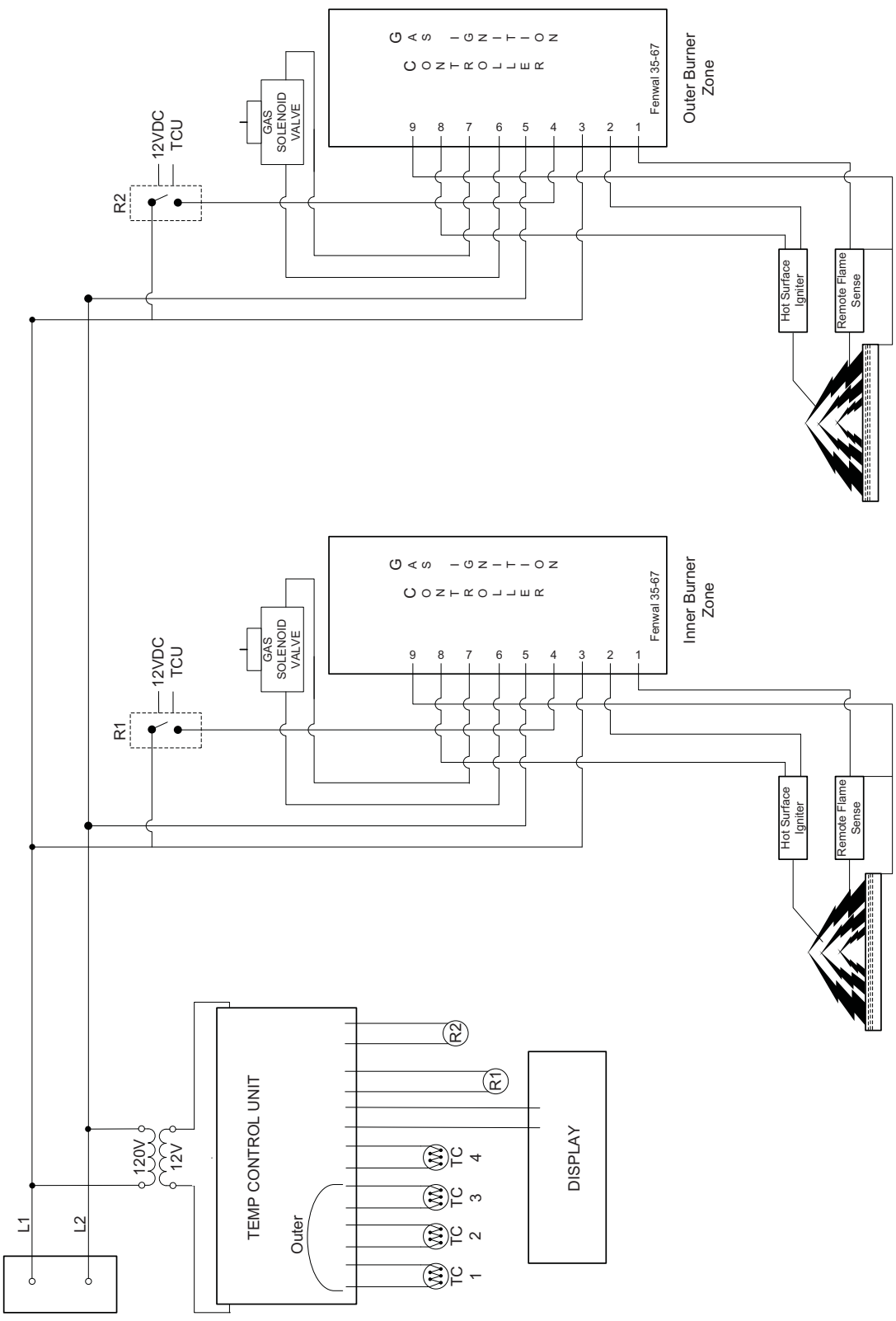
MODEL: AFFINITY 30Ge ELECTRONIC CONTROL
GAS GRILL
110V / 120V 3-WIRE 60HZ
FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY
SUITABLE FOR AT LEAST 90°C (194°F). #12 AWG OR
LARGER.
Outer Burner Zone
Inner Burner Zone
GAS ONTROLLER
Fenwal 35-67
9 8 7 6 5 4 3 2 1
GAS SOLENOID VALVE
12VDC TCU
R1
R2
Hot Surface Igniter
Remote Flame Sense
TEMP CONTROL UNIT
Outer
TC 1
TC 2
TC 3
TC 4
DISPLAY
120V
12V
L1
L2
DO NOT CONNECT TO AN ELECTRICAL SYSTEM
OPERATING AT MORE THEN 120 VOLTS TO GROUND.
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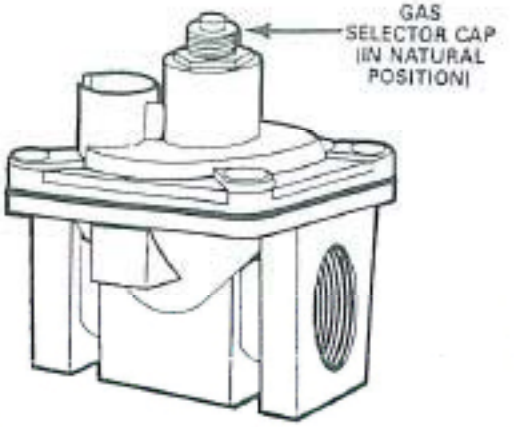
GAS REGULATOR

The Affinity 30Ge cooktop uses a Robert Shaw 4080 Series gas regulator installed under the access panel on the right rear quarter of the chassis box. Listed below are the manufacturer specifications.
As a default, all Affinity 30Ge appliances, unless otherwise specified, are shipped configured as Natural Gas.

The 4080 Series Pressure Regulators are designed for main burner and pilot duty applications. The regulator is convertible with settings at 4" W.C. natural gas & 10" W.C. LP.

CAUTION: Be sure that the inlet and outlet of the regulator are positioned correctly with the flow of gas.



Ⓟ RATED

CAUTION
THIS DEVICE SHOULD BE INSTALLED BY A QUALIFIED SERVICE TECHNICIAN WITH DUE REGARD FOR SAFETY, AS IMPROPER INSTALLATION COULD RESULT IN A HAZARDOUS CONDITION.

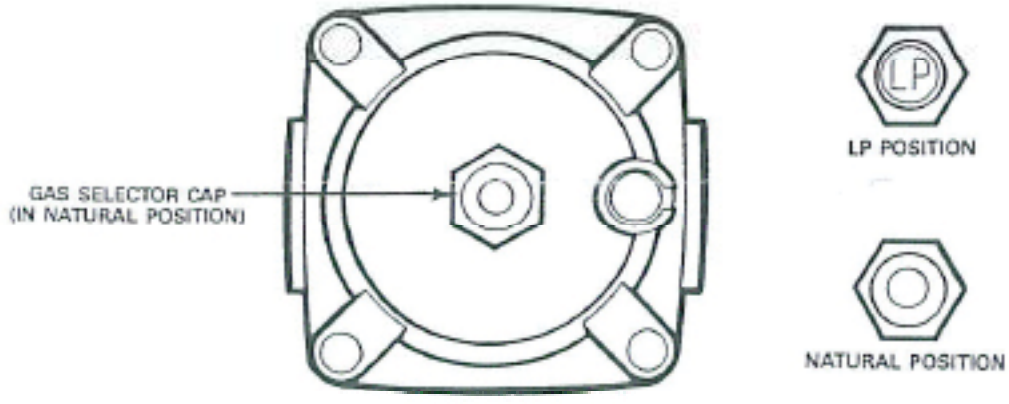
CONVERSION INSTRUCTIONS

Conversion of the 4080 regulator is achieved by simply reversing the gas selector cap on the regulator. If LP is shown on the cap, the regulator is set for LP. If the cap is blank (no writing), the regulator is set for natural gas. The cap should be tightened down snug against the body. **CAUTION:** Make sure the gasket and spring are in place when installing the cap.

SPECIFICATIONS

Gas Type	Natural or LP
Certification	AGA and CGA
Inlet Pressure	1/2 PSIG maximum
Capacity	
Minimum (Natural or LP)	150 BTU/hr
Maximum (Natural Gas)	125,000 BTU/hr*
Maximum (LP Gas)	175,000 BTU/hr*
Ambient Temperature	32°F to 200°F
Pressure Settings	4" W.C. Natural (fixed)
	10" W.C. LP (fixed)
Length	2-1/4"
Swing Radius	1-15/16"

* .3" pressure drop at 70,000 BTU



TOP VIEW

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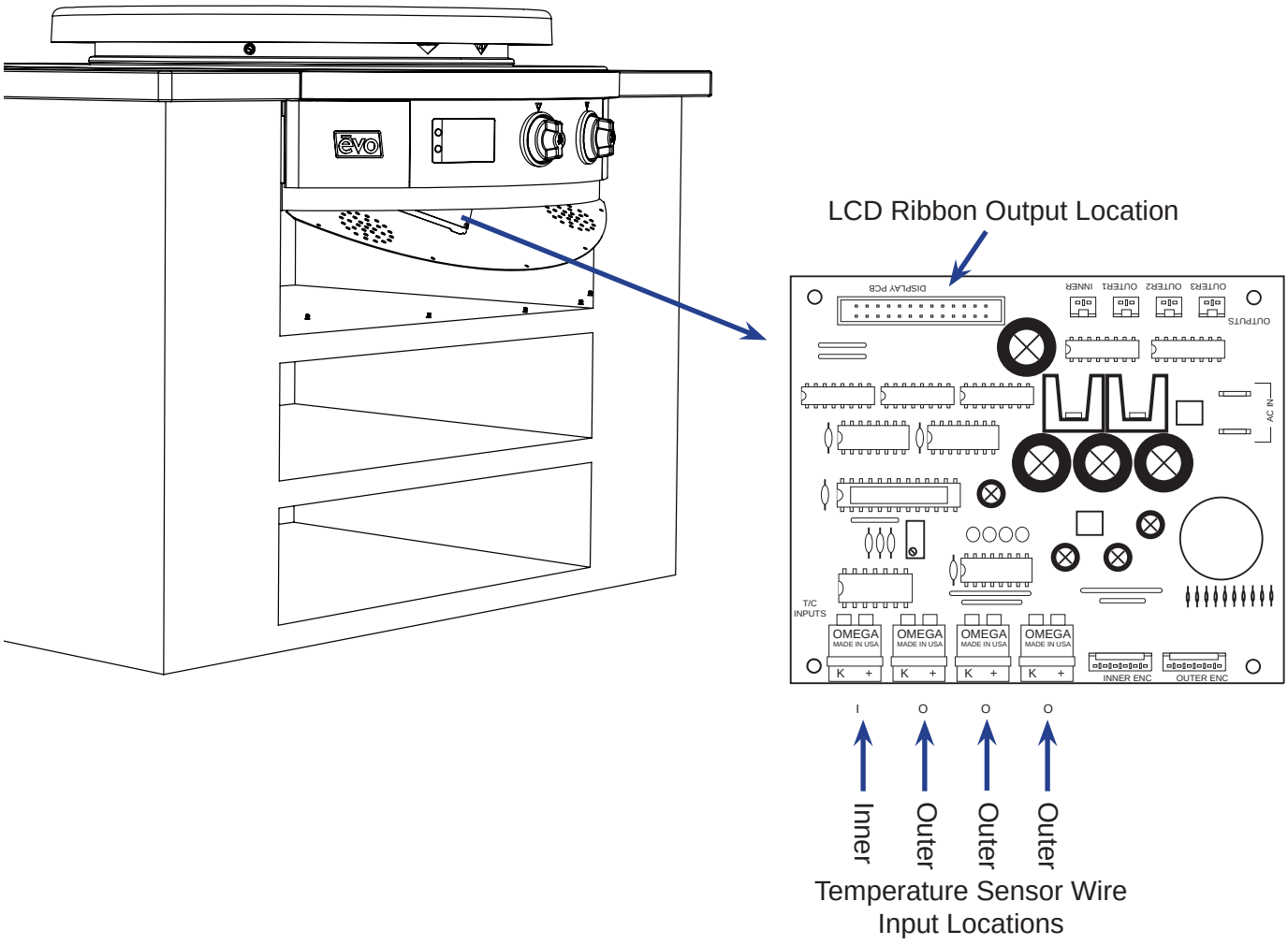
CHECKING TCU AND ELECTRICAL CONNECTIONS

DANGER
HIGH VOLTAGE

DO NOT ATTEMPT TO CHECK ELECTRICAL CONNECTIONS UNLESS POWER HAS BEEN DISCONNECTED FROM THE UNIT.



It may be necessary to check connections on the main Temperature Control Unit (TCU) to ensure the Temperature Sensor wires and LCD Display Ribbon are properly connected and seated into their sockets. If Inner and Outer wire locations do not correctly correspond to the locations shown on the TCU and cook surface, the system will malfunction.

The diagram above shows the locations for the respective temperature sensor and LCD display connections on the TCU. Refer to pages 17 and 18 for respective TC wire connection locations on the underside of the cooking surface. To access the TCU, remove the lower front panel on the chassis and gently pivot the TCU bracket from underneath the chassis.